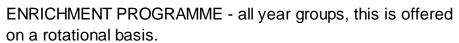
KITCHEN CRAFT





Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Tour the building	Follow health and	Independently	Demonstrate	Develop culinary	Be confident to adjust
Health & Safety in the	safety instructions,	prepare equipment	knowledge of working	language, and use it	ingredients of a recipe
kitchen, incl. PPE, fire	develop awareness of	and ingredients	safely with food	appropriately	to suit the pallet and
evacuation	health and safety and	Follow a recipe	Clearing down	The 'Eat Well Plate'	special dietary needs
Food preparation skills	apply knowledge.	Understand and	Use timing with	Apply knowledge of	e.g. seasoning
e.g.	Assess and make	demonstrate skills	increasing awareness	the 'Eat Well Plate' to	World foods and their
dicing, grating.	judgements on the	when using a knife	and accuracy	their recipe. e.g.	traditions
Use of colour coded	quality of food.	e.g. bridge, claw.	Taste new foods	vegetables,	Try new world foods
boards	Follow step by step	Build confidence	Seasoning	carbohydrates,	Plating for
Weighing, measuring,	instructions.	Cooking techniques	Use colour coded	proteins, fats and	presentation
reading scales.	Maintenance of a	e.g. boiling, frying,	boards independently	sugar	
Use a knife safely for	clean, safe and	roasting, baking	and demonstrate	Portion sizing for a	
food preparation of a	organised	Take account of	knowledge of cross	balanced diet	
simple dish	environment	timings	contamination	Prepare and serve a	
Awareness of special	Store food safely and	Clear down between	Taste their own	nutritional meal which	
dietary requirements	appropriately	in between stages of	cooked food and that	has been created	
and allergies.		preparation and	cooked by others	using fresh	
Teamwork		cooking.	Compare seasoning	ingredients	
		Answer questions	and textures		
		about techniques used			
		in preparation and			
		cooking			